NEW ENGLAND FARMER.

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From Dary's Agricultural Chemistry.

The following table contains a statement of the quantity of soluble or nutritive matters contained in varieties of the different substances that have been mentioned, and of some others which are used as articles of food, either for man or cattle. The analyses are my own; and were conducted with a view to a knowledge of the general nature and quantity of the products, and not of their intimate chemical composition. The soluble matters afforded by the grasses, except that from the fiorin in winter, were obtained by Mr. Sinclair, gardener to the duke of Bedford, from given weights of the grasses cut when the seeds were ripe; they were sent to me by his Grace's desire for chemical examination; and form part of the results of an important and extensive series of experiments on grasses, made by direction of the Duke, at Woburn Abbey, the full details of which I shall hereafter have the pleasure of stating.

Table of the Quantities of soluble or nutritive Matters afforded by 1000 *parts of different vegetable substances.*

Vegetables or vegetable substances.	Whole quantity of soluble or nutritive matter.	Mucilage or starch.	Saccharine matter or sugar.	Gluten or albumen	Extract, or matter rendered insoluble during evaporation	
Middlesex wheat, average crop	955	765	—	190		
Spring wheat	940	700	—	240		
Mildewed wheat of 1806	210	178	—	32		
Blighted wheat of 1804	650	520	—	130		
Thick-skinned Sicilian wheat of 1810	955	725	—	230		
Thin-skinned Sicilian wheat of 1810	961	722	—	239		
Wheat from Poland	950	750	—	200		
North American wheat	955	730	—	225		
Norfolk barley	920	790	70	60		
Oats from Scotland	743	641	15	87		
Rye from Yorkshire	792	645	38	109		
Common bean	570	426	—	103	41	
Dry peas	574	501	22	35	16	
Potatoes	from 260 to 200	from 200 to 155	from 20 to 15	from 40 to 30		
Linseed cake	151	123	11	17		
Red beet	148	14	121	13		
White beet	136	13	119	4		
Parsnips	99	9	90			
Carrots	98	3	95			
Common turnips	42	7	34	1		
Swedish turnips	64	9	51	2	2	
Cabbage	73	41	24	8		
Broad-leaved clover	39	31	3	2	3	
Long-rooted clover	39	30	4	3	2	
White clover	32	29	1	3	5	
Sainfoin	39	28	2	3	6	
Lucerne	23	18	1	—	4	
Meadow fox-tail grass	33	24	3	—	6	
Perennial rye grass	39	26	4	—	5	
Fertile meadow grass	78	65	6	—	7	
Roughish meadow grass	39	29	5	—	6	
Crested dog's tail grass	35	28	3	—	4	
Spiked fescue grass	19	15	2	—	2	
Sweet scented soft grass	82	72	4	—	6	
Sweet scented vernal grass	50	43	4	—	3	
Fiorin	54	46	5	1	2	
Fiorin cut in winter	76	64	8		3	

All these substances were submitted to experiment green, and in their natural states. It is probable that the excellency of the different articles as food will be found to be in a great measure proportional to the quantities of soluble or nutritive matters they afford; but still these quantities cannot be regarded as *absolutely* denoting their value. Albuminous or glutinous matters have the characters of animal substances; sugar is more nourishing, and extractive matter less nourishing, than any other principles composed of carbon, hydrogen, and oxygen.—Certain combinations likewise of these substances may be more nutritive than others.

ORIGINAL COMMUNICATIONS.

TO THE EDITOR OF THE NEW ENGLAND FARMER.

QUERIES ON GRAFTING.

Gilsum, N. H. May 9, 1825.

Sir—I should be pleased, through the medium of your paper to obtain information with regard to grafting in two particulars hereafter named, if you or any of your correspondents can give it, and think it worth so much attention. The questions, which I would propose are as follows, viz.

1st, If a cion from a tree in full bearing is set upon a seedling stock that has never borne any fruit, will the cion thus set become productive any sooner than the natural branches of the stock upon which it is placed?

2d, If a cion from a seedling tree that has never borne any fruit is placed on a tree in full bearing, will it become productive any sooner than the tree from which it was taken?

E. S. FISH.

REMARKS BY THE EDITOR.

We should be happy to receive communications in answer to the above from any of our correspondents, who are acquainted with the subject. We will, however, state our opinion, which may be erroneous, and, if so, should be glad to be corrected.

The stock on which the cion is inserted in grafting presents little more than a fund, or reservoir of vegetable matter, which is, in part, elaborated or prepared for the nourishment of the cion. This vegetable matter is further altered and modified in the vessels of the cion, which appears to be the principal agent in determining the character, flavour, time of ripening, &c. of the fruit. Willich's Domestic Encyclopedia says, "when shoots are taken from such trees as bear good fruit, they will never change their kind, whatever be their stock, or the tree on which they are grafted." And "a cion of one kind, grafted on a tree of another, may be rather said to *take root in the tree*, on which it is grafted, than to unite with it: for it is obvious that the cion preserves its natural purity, though it be fed and nourished by a mere crab." Mr Coxe, however, and some other writers, assure us that the stock has some influence on the quality of the fruit produced by a cion engrafted on such stock. A cion from an apple-tree, bearing sweet apples, for instance, would produce apples less sweet than its parent stock if it were engrafted on a crab apple stock. There is a considerable variety in different samples of the Baldwin apple, produced on different trees, although they all originated from the same parent stock.

We are inclined to think, that, as respects maturity or age of bearing, the cion or graft furnishes the criterion—That a cion taken from a bearing branch, which would have borne fruit had it been suffered to remain on the parent tree, will bear fruit, if grafted on a seedling stock which has never borne; and that a cion from a seedling tree, which has never produced fruit, if set on a bearing stock, will not produce fruit any sooner than it would have done, had it remained in its original state and situation. But, in this we may mistake, and if so, should be happy to be corrected by any of our correspondents, who will be so good as to point out our error.

FOR THE NEW ENGLAND FARMER.

Ashford, Con. May 6, 1825.

ON THE INTERCHANGE OF THE FARINA OF CORN.

If I understand Mr Knight on the interchange of the Farina of Corn (see N. E. Farmer Vol. 2, page 217,) he believes if one half a field was

planted with white corn, and the other half with yellow corn, that the interchange of Farina would not produce a *visible* effect the *first* year. If that was his meaning, it is a new theory to me, and from my own experience, as well as from the experience of others, I presume he was mistaken. A FARMER.

REMARKS BY THE EDITOR.

In the passage alluded to by our correspondent, Mr. Knight says "the colour of the *seed coats* in the blue and yellow grain is *not* changed. It is the matter which composes the cotyledons only which requires a tinge from the operation of the pollen." To understand this it may be necessary to say a word or two respecting the organization of seed.

A seed consists of three parts, viz. the cotyledon, the radicle, and the plumula, which are usually enclosed in a cover, which Mr Knight calls the *seed coat*. If we take a garden bean, we may perceive each of these three parts with the greatest ease; for this seed is of so large a size, that all its organs are very distinct when we strip off the external coats, or seed coats of the bean, which are two and of different degrees of thickness in different parts, we find that it easily divides into two lobes of pretty nearly the same size and figure. Each of these lobes is called a cotyledon. Indian corn has but one cotyledon, and the seed coat we sometimes call the *hull*, which may be separated from the other parts of the seed by boiling it. The cotyledon, or interior part, according to Mr Knight "acquires a tinge by the operation of the pollen," which may be seen through the seed coat or hull, as the latter is semi-transparent.

ANTHRACITE COAL.

The following summary of the advantages of Anthracite coal for domestic purposes is extracted from the Miner's Journal.

If it be desirable to keep an uniform degree of heat in a room, no fuel known will so completely and with so little labour and expense accomplish this as a properly regulated Anthracite fire; and so much is this appreciated here that many persons keep a good fire night and day, from the setting in of the winter to the opening of spring. The convenience of having a fire whether in a chamber, parlor or kitchen, which will burn for 12 or 15 hours at an even temperature without adding fuel or attention of any kind need not be pointed out,—in nurseries, hospitals and the chamber of the invalid this comfort will be felt and acknowledged.

It makes a pure and healthy fire, free from smoke or any other noxious or unpleasant effluvia or vapour. Those who have heretofore been afflicted with a "smoky house and a scolding wife," will find in stone coal an effectual remedy for the first if not for the last of these evils; and with this pleasing addition they will have a better fire at half the expense of a wood fire. A chimney with the worst draft possible, will do for burning Anthracite perhaps better than one with a quick draft, for the fire burns more steadily and of course the heat is more equal. If there be an aperture sufficiently large to carry off the small quantity of gas disengaged in the combustion of stone coal, it is all that is required.

I have seen a fire of our coal burning delightfully in an open grate in a large open kitchen fire-place, within which half a dozen people might stand around the fire, the chimney of which smoked to such a degree with a wood-fire it was almost impossible to stay in the room.—The fire-place was entirely open, and no draft whatever applied to the fire except when igniting it—and then only by hanging the blower, a piece of sheet iron, on the upper bar of the grate. The grate was formed with a few bars or iron for the bottom, and the front built in with bricks, the back and sides perpendicular, and the bottom of the grate ten or twelve inches from the hearth. This simple contrivance, the expense of which did not exceed a dollar, obviates all the unpleasantness of a smoky house, made a convenient and pleasant fire for roasting, boiling, and frying, and at a fourth of the expense of wood.

The small space in which a large quantity of fuel is contained, is another great convenience attending Anthracite. It does not occupy one tenth its equivalent in wood; for those who occupy single rooms or small houses, without the privilege of a yard or cellar, to be able to put into a barrel or box as much fuel as will make a fire for weeks, is no small advantage;—on board of steamboats and vessels going to sea this quality is all important.

To sum up the whole, it may safely be affirmed that no fuel yet discovered combines so many good qualities for all domestic purposes, whether for cheapness, pleasantness and safety as the Anthracite of Pennsylvania. Those familiar with the mysteries of the kitchen know the value of a fire which will give a permanent regular heat for many hours together without being renewed or stirred; and that will not injure their viands either in appearance or flavour by smoke and dust. For professional men, shop-keepers, mechanics and others, who have their offices at a distance from their homes and have not servants to take care of their fires in their absence, to be able to visit their patients, attend court, or go to their meals, and after being absent many hours, to return to a good fire and warm room, will be a great convenience.

In estimating the benefits to be derived from the general introduction and use of stone coal, we ought not to overlook the relief and comfort it will be to the afflicted, the indigent and the improvident. The Philanthropist may rejoice that many who have heretofore suffered much under the inclemency of our severe winters from want of fuel, will soon, at a small expense be able to keep a safe and comfortable fire; and that a considerable portion of the earnings of the labouring poor that may be saved by the use of coal, may be appropriated to other comforts;—and another convenience to the poor will be, coal may be purchased in small quantities suitable to their means, even by a few cents worth at a time.

All ranks and degrees will be benefited by the use of coal. The rich will be gratified by its safety and pleasantness—the poor by its cheapness. Commerce, Manufactures and Agriculture will receive their proportion of advantage.

From the American Farmer.

BANKING WITH THE SPADE,

Together with a thing, or two, on the subject of wooden soaled shoes—reclaimed marshes, &c.

Mr Editor—The value of wood in this part of the country, together with the perishable nature of its fencing, (locust, cedar and chestnut except, which are very expensive,) induced me to try an experiment in banking and ditching, for the purposes of enclosure. I first cut a ditch of five feet in width and three feet in depth, and leaving an offset of nine inches, sodded the face of the bank, fronting on the road, of a western exposure. The bank was topped by a fence of two old rails. The sodding has stood well the effect of three winters; the offset peeled away by the post, which has induced me to dispense with it, and sod entirely to the bottom of the ditch. The height from the bottom of the ditch to the top of the bank, is now eight feet; two rails make about two feet more, which is ten feet in the whole. An enclosure thus made is proof against the inroads of all kinds of trespassing animals. If the puncheons are of locust, and the rails chestnut, it will last, with very trifling repairs, for half a century; where locust and chestnut cannot be had, oak railing will last at least twenty years. Very many advantages might be detailed as belonging to this mode of enclosure. Nobody burns it—nobody steals it, and if any part should fall down, it will remain where it falls, till put up again. I would recommend the banks to be made early in winter, so as to become well settled, before dressing and sodding in the spring. If the crown of the bank was to be opened with a trench, and then filled up with good mould, and cedar being sowed therein so as to produce a hedge, the effect would be beautiful, and the whole work an affair for posterity.

Of the wooden soaled shoes, my dear sir.—They have done most famously. Of all the modern economics, they are the chef d'œuvre. My leather dealer's account has stood for the last three years, in proportion to the times of leather soals, as $50 to $200—say 75 per cent. My people at first apprehended broken shins, broken necks, and all "the ills that flesh is heir to"—but now declare that nothing could induce them to return to leather bottoms. This fact is bottomed on the experience of three winters, and very wet ones, and the rogues now admit that their feet are always warm—which, in former days, were always cold. I have made an improvement in the mode of ironing these shoes, using broad headed nails in preference to the plates, which were more liable to be knocked off on the frozen ground.

Of reclaimed marshes, only a word, as my paper tells me that I have my full share of communication to one number of your valuable work. I attacked an ash pocosin, with Irishmen, some four years ago, dyked and ditched it, with a dyke of 12 feet at the base, and 3 feet high, and a ditch of 8 feet in width, which kept out the tide, and drained the surface sufficiently for cultivation. In March a part of it was standing in wood, inhabited by vermin of all sorts. The wood was cut off, the brush burnt, and the first of June, men brought on their backs bales of corn plants (previously sown for the purpose,) without horse, plough or hoe—they made a hole with a sharpened stick, and thrust in the plants, all of which lived and flourished, and after receiving two hoeings to keep down the weeds, the crop ripened to the tune of at least 20 barrels the acre. The corn stood on an average of two feet and a half apart, two stalks in the hills; it grew in height from 10 to 13 feet, and was perhaps as splendid an exhibition of agricultural luxuriance as any country ever witnessed.—It was indeed a tangled forest of corn. Judicious men rated the crop at more than I have ventured to mention, fearing that some agricultural

reviewers (for we have Jeffreys in farming as well as writing,) should say—this wooden shoed fellow means to hoax us with his crop made without seeding, ploughing or tending. Softly, my masters, "I cry your mercy," till I tell you something about an *ash pocosin*—when I am sure your wonders will cease. An ash pocosin, is not an affair of mud and bulrushes, as most marshes are, but a collection of vegetable matter, decaying since the time of father Noah, and forming the richest vegetable mould it is possible to conceive. The depth is unknown; a pole forced down twenty feet, finds no diminution of richness, and it may reach the central regions of Capt. Symmes, for aught we know. A part of this reclaimed land was put in oats, and sowed at the rate of 8 bushels to the acre, but it all fell down and made nothing. A vast crop of the sapling clover and timothy grew for one year, but the weeds took possession the next year, and destroyed the grass. Stock kept constantly on this land is a great advantage to it, giving it firmness, and preventing the growth of weeds and wild plants of various kinds. In this case the green sward soon roots out the wild growth, and gives the very finest pasture. The dykes are always planted with pumpkins, and afford a very great crop. Grubbing is not only unnecessary, but prejudicial, leaving the ground in holes; the ash trees being cut close to the surface, the stumps will rot in three or four years, and become undistinguished from the other mould; ploughing may then be done as in other lands.

Are there not at least 100,000 acres of this pocosin land on most of our fresh water rivers? I verily believe, that if properly reclaimed, and put in corn and grass, these lands would raise more product of both, than all the other lands in the counties to which they are attached.—One trunk or flood gate will suffice for a pocosin of an hundred acres. The annual cleaning out of the ditches, affords a supply of the finest manure for the improvement of uplands. In a word, these invaluable lands, when properly reclaimed, afford a certainty of the most enormous products, not liable to the mischiefs of drouth, as they need not a drop of rain, easy of cultivation, and lasting as time.

Your friend, &c.
GEO. W. P. CUSTIS.

ANIMAL PUTREFACTION.

M Haguenot, professor regius of physic in the university of Montpelier, delivered at a public meeting of the Royal Academy of Sciences of that city, on December 27, 1746, a memorial which greatly concerns the citizens' health, viz. *against burying in churches.* It was prohibited, by a law of the 12 tables, to inter, or even to burn a dead body within Rome. The wisdom of this law, though a pagan institution, caused it to be strictly observed during the first twelve centuries of the church; and its disuse proceeds from pride and covetousness. M. Haguenot enters the lists against such a pernicious abuse.—The zeal of a patriot and the knowledge of a consummate Physician, shine in his book; is it not then an amazement that this error should stand its ground against such forcible remonstrances?

Far be it from me, says he, to beat an alarm, and disturb people with needless apprehensions, but, as a lover of mankind, I can conceal nothing which calls for redress, and a well grounded precaution.

It is no new thing that persons have been struck with sudden death at burials in the vaults of churches; but the misfortune which happened at Montpellier on Aug. 17, 1744, is more dismal than any other account of that kind.—Three persons were stifled, one after another, in one of the common vaults of our Lady's church at Montpellier; the two last having gone down into it to succor the first; and many others, whose good will made them venture to relieve him, owe their survivance to some preservatives which they had taken before-hand; yet this did not prevent its being fatal to one. At last they were obliged to drag up the three carcases with grappling irons; their clothes had a horrible stench, were damp, and covered with a yellow and green matter, not unlike rust.

M. Haguenot was appointed by the magistrates to examine the qualities of this deadly vapor, which had thus instantaneously destroyed three persons.—He observes, 1. That, as soon as he had caused one of these vaults to be opened, it emitted a noisome fume, more or less strong, according to the temperature of the air. 2. That this fume so quenches all burning bodies, as not to leave any the least appearance of fire. 3. That, in a minute or two, it strikes dead the most lively and vigorous animals, even cats. 4. That the malignity of this fume is very lasting; since, at its exhalation out of a bottle, which had been filled with it six weeks before, its effects were equally violent.

M H. asserts, that the infection, which dilates itself upon opening a vault, may occasion epidemical, and even pestilential distempers; for such putrid exhalations naturally tend to communicate a putrefying motion in digestion, and sanguification, which produces pestilential distempers; and, this will mostly happen, when these exhalations have not been dispersed by the wind. And accordingly, it has been observed, that a plague has often been preceded by a long calm.

The hurtful effects of these corrupted vapours, are too frequently attested in history. Ambrose Pare relates, that the Agenois, with the adjacent country, was desolated by a pestilence, brought on, by exhalations from a pit, in which a great many dead bodies had been thrown. Pompey's army was ravaged by a plague, occasioned by leaving dead horses unburied. The putrefaction of less animals, and even of insects, has had the like lamentable effects; nay, sometimes effluvia, which have been expelled by earthquakes, or even the bare stirring of the earth, in digging, has been productive of the same extensive destruction. All nature then seems to cry aloud, that interments in churches are a nuisance to society.

M. Haguenot concludes his Essay with a recital of imperial constitutions, and decrees of councils, enacted against the same error, which his humanity has induced him to expose; and he hopes that the magistrate's concern for the people's welfare, concurring with the clergy's zeal to restore the primitive discipline of the church, will exterminate a practice so INDECENT, SO UNSUFFERABLE, AND ALSO SO DESTRUCTIVE.

TO IMPROVE THE DOWN OF GEESE.

The nature of the food contributes very much to the value of the down, and to the strength of feathers; the particular care taken of geese has no less influence. It has been remarked, that in places where these birds find a great deal of water, they are not so much subject to vermin, and furnish feathers of a better quality.

TO ASCERTAIN THE PROPERTIES OF GOOSE DOWN.

There is a sort of maturity, in regard to down which may be easily discovered, as it then falls of itself; if removed too soon it will not keep, and is liable to be attacked by worms. Lean geese furnish more than those which are fat, and are also more esteemed. Farmers ought never to suffer feathers to be pulled from geese, some time after they are dead, for the purpose of being sold; they generally smell bad, and become matted; none but those plucked from living geese, or which have been just killed, ought to be introduced into commerce. In the latter case the geese must be plucked soon, and in such a manner that the operation may be terminated before they are entirely cold; the feathers are then much better.

A Prolifick Animal.—Mr. Enos Pratt of Taunton, owns a Ewe which in four years has brought him eleven lambs. She had two the first year, and for the three last years, three each year.

WILD TURKEYS—*for General Lafayette.*

The Editor of the American Farmer is desirous of procuring some *Wild Turkeys* to be sent to France and England. The first are for the Nation's Guest, its early, steadfast friend indeed, as he was our friend in need.

He has repeated to Mr Skinner the wish to obtain two cocks and three or four hens, for his own use, at La Grange, and wishes them as black as they can be had. Besides the pleasure which he is sure it will afford any one who has it in his power to gratify the wish of the General, any reasonable expense will be paid by Mr S. for the fowls, and for transportation, &c. to Baltimore—and they shall be presented to him in the name of the person or persons from whom they are received. If it be not practicable to get grown turkeys, it may be that eggs may be found, and placed, for being hatched, under tame turkeys. Both indeed would be desirable, lest old ones might not so well bear transportation by sea, or might not be so far domesticated as to breed.

Any communication on the subject will be thankfully received, and transmitted to Gen. La Fayette, by J. S. SKINNER,
Postmaster—Baltimore.

P. S. For a distinguished cultivator of natural history in France, George Washington Lafayette requested the Editor of the American Farmer to procure, if practicable, either an impregnated female *opossum*—or, if that were not practicable, a male and female opossum. They are required, to enable naturalists to settle a very curious question in the natural history and habits of that animal—which will be better understood if any gentleman will have the goodness to loan to the Editor, for publication in the American Farmer, Dr Barton's Essay in reference to this subject, or to inform him where it can be had.

PEAT A VALUABLE MANURE.

The following observations are extracted from an able work on agriculture, which we have often quoted, and as often commended. The work is entitled—Letters of Agricola on the Principles of Vegetation and Tillage, &c. and was written by JOHN YOUNG Esq. of Nova Scotia. It opens to the view of many of our New England farmers, *mines of manure* of more intrinsic value than the gems of Golconda or the gold of North Carolina.

Peat, in its natural state, is of a little or no service as a manure, for reasons stated by Mr Young. But, as it is chiefly composed of carbon, or coaly matter, which constitutes the greater part of the substance of all plants, if properly prepared, it is exceeded by scarcely any matter which the animal, vegetable or mineral kingdoms can furnish, for giving fertility to the field of the farmer.

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Peat has been most extensively employed as a manure; and in this light it possesses distinguished claims to our attention. There has certainly been no discovery in modern husbandry so useful in itself, and so directly conducive to the augmentation and culture of grain, as the art of exposing peat-earth to the effects of fermentation. By it, an inert and unprofitable substance is changed into a most active and efficient manure; and animal and vegetable substances, during the very process of their own decomposition, can be enlisted to subdue the noxious qualities, and to dissolve the organic texture of peaty matter. This body, in its natural state, contains a considerable quantity of tannin, which is a powerful astringent, and resists all approaches to putrefaction: and it is also impregnated with acids, unfriendly to vegetation, and which must be expelled by bringing on a degree of heat created by richer and more fermentable substances.

Various schemes have been suggested by different writers, and these brought to the test of experiment by scientific farmers, in order to deprive peat-earth of its antiseptic qualities, and bring it to a state of putridity. In this field of inquiry have laboured in succession, Lord Meadowbank, William Aiton, and Doctor Rennie of Kilsyth, each of whom have added something to the previous knowledge, and by their joint efforts they have contributed to place this subject in a very clear and beneficial light. Dr Rennie, who is the latest of these writers, has discovered that peat may be divested of its antiseptic and insoluble qualities, by mere immersion in a running stream. The constant flow of water carries off the tannin, and obnoxious acids, and leaves the earth ready to pass into a state of decomposition. He has even found, that if a collected heap of this matter be watered copiously for ten days, once every day, its hurtful qualities will be discharged by the mere filtration; and if it be afterwards trimmed up into a compost body, and allowed to dry, will generate a gentle heat, which is perfectly sufficient, although not discoverable by the hand. The Doctor further states, that it may be putrified by being exposed to a current of steam; and although this cannot for the purposes of husbandry, be reduced to practice, it is a curious and interesting fact.

I once had occasion to try the effects of a running stream on peat earth, and it succeeded beyond my expectations. There was a field which I was anxious to improve, and for which I had not a sufficient command of stable dung. It lay by the side of a river, across which was thrown a mill-dam—used, as most of my readers know, to stem the water, and raise it to a higher level, that it might be conducted by a lead or sunk ditch, to the wheel. In this ditch I caused a temporary dam to be erected, and threw into the water about twenty tons of earth taken from a contiguous bog. This water, which drove the mill, filtrated through the mass for upwards of ten days; and I then ordered it to be taken out and spread in the sun. When it was in a moist state, between wet and dry—a circumstance which should never be neglected in bringing on fermentation in this inert substance—it was piled up into an oblong square from, about 3 feet high, and allowed there to gather heat. A slight fermentation came on, and when turned over three weeks afterwards, its organic texture was considerably decayed. I mixed with it about 4 tons of horse dung in alternate strata, and I had in a month 22 tons of as rich and valuable manure as the most enthusiastic agriculturist could have desired. The only use of the dung, besides its own richness, was to accelerate the process.

It would be unjust to deprive Lord Meadowbank of the well earned honour of having been the first who investigated and ascertained on scientific principles, the immense value of this species of manure. That learned Judge, perceiving that peat was entirely composed of vegetable substances endowed with an antiseptic virtue, or "a capacity of resisting putrefaction" instituted a philosophical inquiry into the nature of this singular quality and the manner in which it might be overcome. From his extensive chemical knowledge, and his diligent and painful researches, he found, that this antiseptic power owed its origin to the acids, and the astringent principle of tan; and as these were reduced, in succulent and fresh vegetables, by the hot fermentation to which they were exposed in the full career of putrefaction, he wisely concluded, that the same cause would produce in peat the same effects. After varying his experiments in the course of six years, he published the results in a pamphlet, which is distributed gratis, and thus acquired to himself an immortal name in the records of Scotch Agriculture. The compost middens of Lord Meadowbank will be known and recollected by the latest posterity, when the decisions which he passed on the Bench, of which he was the prop and ornament, shall have worn away by the corrosive touch of oblivion. The peat to be used, according to his lordship's directions, may be taken, either from the top or bottom of the bog; but the turfy parts ought to be laid aside, as most unsuitable for the operation. After being thrown out of the pit, it should lie for some weeks till drained of its moisture, and then transported to the field where the compost midden is to be formed. The proportion of the ingredients should be one ton of dung to three of moss; but although these were the proper quantities with the materials which his lordship employed, it has been found from experience, that other proportions may be safely and judiciously adopted. In fact, the mixture should depend on the nature, both of the dung and peat which are to be compounded. Horse-dung produces a more violent fermentation than that of cows, and will therefore suffice to decompose a larger quantity; and its power in this respect, will also be regulated by its own stage of putrefaction: for if fresh, the heat will be more rapid and much stronger, than if old and rotten. The nature of the peat too, must also be taken into account in assorting the ingredients. Some is a pure vegetable body free of extraneous matter, from its being formed on an elevated situation; other, again, contains a mixture of earth, which renders it brittle, inadhesive, and putrescible; because it has originated in a patch of low land, or in the corner of some meadow, liable to be occasionally overflown from the high grounds. When it accumulates in such hollows, its texture is broken by the primitive earths suspended in the turbid waters, with which it is flooded; and in place of exhibiting a matted and organic structure, it resembles the consistence of paste, and is more a fluid than a solid body. Such peaty matter may at once be carted to the arable field and used as a manure without any preparation; and if thrown into a compost MIDDEN, six loads of it will be easily fermented with one of dung.

But peat is not generally of this character; and rules of composting must be laid down as applicable to this substance, commonly found of a tough and indestructible contexture. As soon as it is dug from the pit, it should be spread out to dry, but not to harden in the sun; for if by exposure to drought, it changes into a firm adhesive lump fit for fuel, it is almost impossible, by any known means, to induce afterwards the putrefactive process. When it is, therefore, about half dry, it should be carried to the midden, and first of all laid regularly along the bottom six inches deep, to constitute the first stratum. This should be succeeded by ten inches of dung, then six of moss, four of dung, and so on, till the latter is exhausted. Above the whole, a layer of moss should be spread to raise the midden to the height of four feet, and all the materials, from the very beginning, should be piled up in the loosest state, to encourage an incipient fermentation; which comes on, sooner or later, according to the state of the weather, and that of the component parts. It is at this time, that the principal skill and care of the operator are called for, to mark and ascertain the progress of the compost; for soon as it approaches to blood heat, it ought to be watered and turned over with a new mixture of moss, to prevent the dissipation of the useful gases. After the temperature has subsided, the whole mass should be broken down, commencing at the one end, chopping with the spade all the bulky materials and mixing them in the most perfect manner.—A new hill exactly resembling the last, should be formed on the same principles, adding either moss or dung as the state of the fermentation indicates; and after a second heat has been generated, which in a few days will become apparent, the heap should be suffered to cool, and it will be instantly ready to apply to the ground: but the longer it remains in the midden, the decomposition will be more perfectly effected, and the elementary principles of vegetation more freely disengaged. In summer, the whole preparation may be finished in eight or ten weeks, but in winter, no injury will be sustained by keeping the materials in compost till the opening of the spring. Three tons of moss to one of dung would in this country, I fear form an unfermentable compound, from the su-

perabundance of cow-excrement, which is of a cooling nature, and less liable to violent heat: and on that account, I would depart a little from the ordinary rule, and recommend two loads of dung to five of moss; which I do with some diffidence, as I am not in possession of any experiment of the kind that has been tried in this province, although it is clearly deducible from the principle laid down. It cannot, however, be a difficult task to discover the just proportions of the ingredients; as the process itself will soon teach an attentive observer, and lead him infallibly to the proper mixture. He has, on the one hand, to guard against excessive heat, which can always be checked by adding peat; and on the other, to bring on and incite fermentation, which can be accomplished by enlarging the quantity of dung. A slight experience will very soon instruct our farmers in the due medium; and as I have been at pains to set forth the governing principles of the art, the plainest dictates of the understanding will be a sufficient guide in all cases of composting. [*To be continued.*

INSTABILITY OF WRITING INK.

The following paper, by Mr H. Palfrey, was read before the "Bath and West of England Society of Arts, Agriculture," &c. at their Annual Meeting, the Marquis of Lansdown, President, in the Chair.

That the ink made use of within the few last centuries is very different in durability of colour, when compared to that which was used from the fifth to the fifteenth century, has been fully proved by Dr Blagden and Mr Astle, late keeper of the Records in the tower of London; and for another proof that the compounds of ink of the present day are a still farther retrogression, there is the evidence of a number of the principal clerks in the various offices under government, as given by them when examined before a Committee of the House of Commons, appointed in July 1823, to investigate the state and manner of keeping the Public Records, the particulars of which were printed late in that Session of Parliament. It will there be seen to have been the concurring opinion of all those examined on the subject of ink, that the whole of the ink now in use is bad; but the best that is offered to the public is that which is sold at Stationer's Hall, under the appellation of Patent Ink.

H. Palfrey is of opinion that one of the principal causes of the instability of the dye of the ink of the present day, originates from the alkaline particles which it meets with in the materials it is written upon, becoming active by the action of the air in the alternate changes of the atmosphere; for in the manufacture of parchment there is a considerable quantity of alkaline lees used, which can never be entirely exhausted. Paper is not free from a portion of the salts, nor is the atmosphere entirely free from alkali, the chemical qualities of which have an incessant tendency to the decomposition and absorption of all colours. Hence observe its effects in the bleaching of cloth. Another cause of the premature decay of the present day proceeds from the improper use of metallic sulphates or other corrosive ingredients in the making of ink, which ink destroys the parchment as far as it penetrates, and which in process of time will turn to dust, leaving no other trace of a letter than what may be imperfectly discovered in the excoriated surface of the parchment. As it is impossible for human foresight to approach nearer than by mere conjecture of what will be the probable change produced by the test of time upon ink written with to-day, all opinions or conjectures thereon ought to be influenced by such hypotheses only, as are deduced from experiments which bear an analogy supported by chemical experience as well as theory.

In conformity to such reasoning, H. Palfrey takes upon himself to prove the consistency of his opinion, by the following chemical test:—Take luke warm water three ounces, in which dissolve one ounce of pearl ash, and immerse therein a scrap of parchment previously written upon, and when completely saturated, the writing will assume exactly the appearance which time gives to inferior ink. Thus, instead of its remaining to be deprived of its colour by the innumerable weak chemical changes of the atmosphere it would have undergone in any given number of years, say 500 years, it has been proved by one test made probably 2000 times as strong or proportionate to the number of years required to produce an approximate decay of colour by the action of the air. If a strip of parchment bearing writing of from 50 to 100 years standing be immersed in the test before directed, and then washed with soap and water, it is ten to one that the ink and parchment, as far as the ink penetrated will both disappear, and leave nothing behind but an imperfect impression of letters indented upon the parchments.

The ink of which H. Palfrey now offers specimens, has the following good qualities to recommend it to the public use—viz. it flows freely from the pen, sinks quick and deep into the parchment or paper, dries rapidly, and when dry forms an incrustation on the surface of the letters which renders them impervious to the action of the air, and defies the power of alkali to affect it.

GLUE.

Mr Hatchett observes, "that glue made from the skins of animals is more tenacious and of a better quality, than that which is made from feet and sinews. The more aged the animal the better the glue, but a longer continued boiling appears requisite in order to extract it, and the more viscid glues are obtained from the substances which afford them with greater difficulty, than those of a less viscid quality, which may more properly be called size. *Transactions of the Royal Society.* London, 1800, part 2."

An excellent glue may be made from cheese. Take skimmed-milk cheese, free it from the rind, cut it in slices, and boil it in warm water, stirring it with a spoon, until it be reduced to a strong glue which does not incorporate with water. Then throw away the warm water, pour cold water over the glue, and knead it afterwards in warm water, subjecting it to the same process several times. Put the warm glue on a grinding stone, and knead it with quick lime until you have a good glue. When you wish to use this glue, you must warm it: if it be employed cold it is not so strong, though it may also be used in that manner. This glue is insoluble in water as soon as it is dry, and it becomes so in forty-eight hours. It may be used for gluing wood and for cementing marble, &c. The joining can scarcely be discovered.

Baits for catching fish may also be made of it. Fish are very fond of it, and it resists the water.—*Domestic Encyclopedia.*

RURAL ECONOMY.

ENGLISH WALNUTS GOOD FOR FATTING TURKIES.

(From a highly respectable Naval Officer.)

When in Barcelona, I learnt from a gentleman there, that the usual way of fattening turkies, was by feeding them with English walnuts, unbroken. I tried the experiment afterwards, on several, with entire success—giving one the first day, two the second, and three the third; never exceeding the latter quantity. They are often given, however, as many as six walnuts a day, and ought to have no other kind of food while fatting in this way. I examined the craws of several, and found the walnuts which had been given them the day previous to their being killed, almost entirely digested. The walnuts must be forced down the throat, which is not so difficult as may be imagined. The time necessary to fatten them, I believe, does not exceed ten days.

For particular directions relative to fattening turkies on walnuts, see New England Farmer, vol II. page 18.

BARRENNESS OF PEAR TREES.

A remedy for the barrenness of Pear Trees has been discovered by the Rev. G. Swaine: As has long been known with early beans, hautbois, strawberries, cucumbers, and melons, the bunches of flowers, or corymbus of the pear, usually contain a greater number of florets than the plant has strength properly to mature; and the remedy in each case is to extirpate several of the uppermost florets as soon as they appear. A beurre pear-tree, which previously had been barren, upon which Mr. S. who left only the three lower florets of each bunch, ripened fruit from almost every one of these reserved florets.

English Journal.

RICE SPONGE CAKE.

Nine eggs, the weight of them in sugar—the weight of six in rice flour—have the sugar finely sifted—mix the sugar and rice together—have the whites and yolks beat separately—pour the eggs at the same time into the rice and sugar—beat them together about a quarter of an hour—add of the essence of lemon twenty drops, or rosewater.

TO CLEAR IRON FROM RUST.

Pound some glass to fine powder, and having nailed some strong linen or woollen cloth upon a board, lay upon it a strong coat of gum water, and sift thereon some of your powdered glass and let it dry; repeat this operation three times, and when the last covering of powdered glass is dry, you may rub off the rust from iron utensils, with the cloth thus prepared.

TO TAKE MILDEW OUT OF LINEN.

Take soap, and rub it well; then scrape fine chalk, and rub that also in the linen; lay it on the grass; as it dries, wet it a little, and it will come out at twice doing.

NEW ENGLAND FARMER.
FRIDAY MORNING, MAY 13, 1825.

FARMER'S CALENDAR.

Bees.—The latter part of this month is a busy time for those who have the superintendance of Bees. Valuable swarms are often lost for want of attention to the indications of their being about to swarm. These are as follow : A number of bees station themselves at the entrance of the hive, and keep a constant humming with their wings. Small drops of perspiration are visible at the entrance into the hive, which are called by some people sweating of the hive. The perspiration is attended by a peculiar odour, resembling that of heated wax, and an increased blackness of the stool at the entrance. These may be called prognostics of an increasing and superabundant population; but that which immediately precedes the swarming is the clustering of the bees on the outside of the hive, hanging sometimes in large bodies under the stool, and crowding in such numbers round the entrance that the working bees can scarcely gain admittance.

Bees commonly swarm sometime between 9 in the morning and 2 in the afternoon, and the weather in general fair and calm. They however, often swarm when there happens a sudden gleam of sunshine, and thus deceive the proprietor.

The *Cottager's Manual*, an English work which treats on bees, says, 'the custom of making a noise in order to make the bees settle was not adopted by our ancestors on the grounds for which we suppose it. It was made use of as a warning to their neighbours, that a swarm had just departed from a hive, in order that if it settled in a garden not belonging to the proprietor of the hive, he might be able to claim the swarm, he having given notice by the usual noise that his hives had swarmed.' And advises not to follow the ridiculous custom of making a Babel noise with shovels, and pokers, warming-pans, &c. 'It has no more effect to make the bees settle than the music of a fiddle or flute to make a deaf man dance. On the contrary, I am well convinced that whatever effect it may have is highly injurious, as it may prevent the bees from settling where they intended. The first flight of a swarm is very seldom to any great distance from the hive, and I have reason to believe that the first congregation of the bees is merely to assemble the whole community into one body, and then to take their flight to their selected abode, in some hollow tree or hole in a house or barn.'

Mr Huish, a celebrated writer on bees, says, 'One of the greatest errors of the cottager in the management of bees, is in giving his swarm old and decayed hives; these hives are generally infested with those insects which are the enemies of the bees, and ruin their swarms. It seldom happens that the first flight of a swarm is to any great distance, but it generally alights on some neighboring tree or bush. Every exertion should then be made to hive it, for it will not tarry more than two or three hours, especially under a hot sun; and when it is hived it should be covered with a sheet or table cloth, to shield it from the heat of the sun. The best mode of of hiving your bees is either to cut off the bough on which the bees hang, and place it under the hive, either in your Apiary, or upon a table near it, or place the hive under the bough when taken off, and shake off the bees into the hive.—Many persons perform the operation without any safe-guard, but I would recommend some covering, that will guard the head, and particularly the face and eyes, the hands and legs, that for the head may be of canvass placed over the hat, which will extend it from the face beyond the reach of the stings of the bees, and it must extend down so low as to tie round the body, and be closed upon the back, so as to exclude the entrance of the bees. This covering will give confidence, which is one of the requisites in handling bees. Bees should never be breathed upon at the entrance of the hive, this irritates them. If they are blown upon with a bellows it exasperates them. A great light dazzles them; hence the reason why they can be better managed in clear bright weather than in cloudy weather. In hiving your bees let your dress be of some light colour, and guard the hair and eyes particularly for these are the objects they aim at in their wrath. If the swarm are restless after they are hived, you may suspect the queen is lost, and the bees will soon return to the mother hive. If you examine the parent hive and obtain a supernumerary queen, and introduce her into your new hive, she will be well received, and all will be tranquil and the swarm will hum with joy. Whenever a swarm divides itself into several clusters, it is the effect of several queens in the hive; they should be immediately joined, and the bees will destroy all the supernumerary queens, and the one joint stock will greatly exceed in value any number of small ones.—If such a divided swarm should be one of your first swarms, and you should wish to multiply your bees by keeping them separate, spread a sheet upon the ground, invert your hive in which your bees have been hived, and by a smart knock upon it, the bees will all fall upon the sheet, they will not fly away but will separate themselves into as many groups as there are queens, and each group will cluster round their queen; you may then hive them separately and place them at a distance from each other; the confusion which this process may occasion, will subside in one night, and all become tranquil again. If your swarm is hived in the morning, which is the usual time, the hive must not be moved until evening, to give opportunity to the stragglers to come in. The place of swarming, will be the resort of the bees for several days. If you neglect to remove your swarm at evening, let it remain five or six weeks, that the combs which are very tender at first, may acquire strength so as to bear moving without injury. Whenever your swarms fly at a distance from your Apiary to swarm, you may collect them into a bag, somewhat like a jelly-bag, the same as you would collect them into your hive, by cutting off the bough, thrust it into the bag, and tie it close; when you arrive at your Apiary, then hive them in the usual way. Some rub their hives with aromatic herbs, and in Italy and France, they rub the hives with the leaves of onions, and garlics; and the noted Apiarian Contardi says, 'The bees will accustom themselves to this odour for want of a better;' but Le Abbe della Noua says, 'We should refrain from approaching our bees when we have touched onions, or eaten cheese, for both will excite their acrimony.'

The Cottager's Manual says, 'The question has been much agitated whether a hive should be rubbed internally with honey or odoriferous herbs, previously to the swarm being put into it. Some persons use bean stalks for the preparation of a hive, which is something similar to fumigating an apartment with assafœtida, as being agreeable to the olfactory nerves of human beings. It is my decided opinion that there exists not any necessity for the preparation of the hive at all. If the bees take a dislike to the hive it is not the honey of Hybla which will induce them to remain in it; but should the prejudice for this preparation of a hive exist strongly in the mind of any particular individual, I will recommend a liquid to him, which singular as it may appear, will be found more gratifying to the bee, and possessing a greater inducement to it to take possession of the hive, than all the odors, real or artificial, which can be administered—and that is human urine; if any thing will induce a swarm to remain in a hive it is a copious sprinkling of this liquid—it is a cure for almost every distemper of the bees, and Hucklen, the celebrated German Apiarian, was right when he said, in speaking of the liquid, that no person had any occasion to apply to an apothecary for a medicine for his bees.'

It is possible that some nice persons may take offence at the foregoing mode of preparing hives for the reception of bees. But, when they reflect that according to the 'Corpuscular or Atomic Theory' the elements or primary particles of matter are the same, in whatsoever shape they may be presented to our senses, they may, perhaps, be reconciled to the above prescription. The same particles which compose a manure heap to-day, may constitute a rose to-morrow. We are inclined, however, to believe from some observations, which we have made relative to the habits and propensities of bees, that brine or a solution of salt and water, would answer as good a purpose for preparing hives for bees as any thing which can be used. Still, it may be, that the substance above mentioned is preferable. *De gustibus non est disputandum.* and if bees prefer the Uric oxyd to Muriate of Soda, it will be proper for us to cater for their appetites, however inconsistent they may be with our ideas of delicacy.

Several inquiries have lately been made at our office, for sweet corn. Any gentleman having more of it than he wishes to plant this season, will confer a favour by leaving a quantity of it, for distribution, at the office of the New England Farmer.

In the state of Mississippi the Cotton Plant is a small tree—in Virginia it is a little bush. It is thought the staple grows shorter and finer, as the culture is carried northwardly—and that the yield is not so abundant.

Correction. In the article, published in our paper, p. 315 of the current volume, headed "Irrigation" are some errors, which occurred in the manuscript, and which we have been requested to correct. Mr Stevens informs us that the radius of the circle, described by the outward extremities of the vanes of the wind-mill should be 12 feet instead of 24 feet, and that the vanes should be 5 feet broad at the outer extremity, and 4 feet next the wind-shaft, instead of 4 feet broad and 8 feet long.

SUMMARY OF NEWS.

Isaiah Doane, Esq. in a letter to Judge Woodward, calculates that the eastern coast of N. America would gain from the ocean all land not covered by more than 19 feet of water—by a Canal to the Pacific Ocean. Of course the coast of that ocean must be inundated by 19 feet more water in height. It would be more natural to expect the two oceans would divide this measure of water—but the lockage would probably prevent any great change. So that speculations in estates to low water may not take place.

The establishment of a new department of the National Government, to be called the Home Department, is earnestly recommended in some of the Southern papers.

Bronchotomy.—Dr Batchelder, of Pittsfield, has recently performed this interesting operation, successfully. Students under his care, have the advantage of witnessing a vast variety of surgical practice. The Doctor has but few equals in point of skill and adroitness in operative surgery.

An article, called Silk Cotton, grows on trees in Colombia, and the Indians work it into Shawls. An attempt is making to raise the tree in Georgia.

Silk Cotton of Colombia.—The Savannah Georgian has received from a gentleman in the country, a specimen of a peculiar kind of cotton, which is produced in the Sandwich Islands—in one island 12,000 acres have been inclosed for the purpose.

In Virginia, this year, many lots of 50 and 100 acres, have been planted with Cotton.

A large squadron for various experiments, has sailed from England. The Commodore's ship is fitted with an iron main mast and bowsprit.

The legislature of Upper Canada have passed a law admitting printing presses, types, and every article made for printer's use to be imported, duty free.—Clover and Timothy seed, and several other articles are also exempted from the payment of duty.

A company, with a capital of $4.000,000, has been formed in England, to procure gems from S. America.

Mr. Dean, a farmer of Adams, Berkshire County, Mass. lately threshed out 5 bushels of rye in the night, while in a sound sleep, from which he was awoke by a fall in his barn.

A substantial Jury.—The twenty-two gentlemen who composed a late Grand Jury of Hancock county, in Georgia, averaged two hundred and nine and a half pounds each.

Freedom of Speech at Madrid.—A letter from Madrid, dated March 14, states that the official account of General Sucre's victory in Peru had been received in that capital, but that every one who even spoke of it was liable to be arrested by the police.

Boston Elm. The Mayor of this city has received from Charles King Esq. of New-York the Gold Medal, awarded in that city, for the best painting of the Boston Elm, with a request, that he would present it to Mr H. C. Pratt, of this city, as the successful candidate, with the thanks of the subscriber for his fine picture.

Charles Sprague Esq. has been chosen to pronounce the Oration in this city on the next Anniversary of American Independence.

The President of the United States is expected to be present at the placing of the corner stone of the Bunker-hill Monument.

Representative Election.—On the 10th inst. the Electors of this City met in their respective Wards, and balloted for Representatives in the General Court of this Commonwealth. The following gentlemen were elected.—Theodore Lyman jr. William Sturgis, Redford Webster, Heman Lincoln, Jonathan Philips, Bradford Sumner, David Sears, Thomas B. Wales, Daniel Messenger, Joseph Austin, Samuel L. Knapp, Elijah Morse, Enoch Silsby, Daniel Weld, Franklin Dexter, George W. Otis, Israel Munson, Thomas Motley, Willard Phillips and Francis Jackson.

Mineralogical. A gentleman of Boston has presented to the University at Cambridge, a most valuable collection of 400 models of crystals, made in Paris.

The Librarian of the Boston Atheneum has received the sum of one hundred and fifty dollars for the Library, from an unknown hand.

Coffee. "The great use of coffee in France, is supposed to have abated the prevalency of the gravel. In the French colonies, where coffee is more used than with the English, as well as in Turkey, where it is the principal beverage, not only the gravel but the gout, those inveterate tormentors of the human race are scarcely known."—*Forsyth's Medical Dietetic on.*

It was officially announced at St. Petersburg, on the 4th of March, that all the differences which had arisen between Russia and Great Britain, on the subject of the Northwest Coast of America, were definitely adjucted in a convention signed on that day by Count Nesselrode on the one part, and Mr Stratford Canning on the other. The Convention fixes the limits of the trade and navigation of the two powers in that quarter, and regulates all that relates to them.—*Washington Paper.*

The steam boat James Kent lately made a trip from New-York to Albany in 13 hours and 56 minutes.

Zerah Colburn, who has been so celebrated for his wonderful mathematical powers, and who has travelled much in Europe, and over the United States, is now in Burlington, Vt. where he proposes to open a school for the instruction of the French language.

The superficial extent of the State of Virginia is estimated at 65,624 square miles, nearly ten times that of Massachusetts.

The Americans at Buenos Ayres gave a splendid ball in honor of Washington's Birth Day—upwards of 700 invitations were given.

A new coal mine has been found in Clearfield co. Pa. on the banks of the west branch of the Susquehannah. Specimens have been brought to Baltimore, which are of a different kind from the coal of Wilkesbarre and its vicinity. Its qualities are those of the best Richmond coal—is as easily ignited—and produces a pleasant, intense, and blazing fire.

The General Government has ordered a survey to be made by three engineers of a canal from Barnet to lake Memphremagog,—and of Connecticut river to Long Island Sound.

Steam Boat Accident.—About 2 o'clock on the morning of the 14th ult. about 10 miles below Natchez, the boiler of the steam-boat Tecke burst, by which three men were killed and several others wounded, more or less severely; the steam-boat set on fire, and, with her cargo of cotton, entirely consumed.

Rock Fish.—At Sycamore Landing, on the Potomac, a few days since, *at one drag of the seine, four hundred and fifty-four* fine rock fish were taken, the average weight of which, says an Alexandria paper, must have been 60 pounds; many of them weighed 80 bounds—If the average stated be correct, the whole weight of the draught was 27,240 lbs.

PASTURE WANTED—Wanted to hire for a month or six weeks, to commence about 15th May next, a piece of pasture land in a dry situation, in or near Brookline, sufficient for a flock of about 150 sheep. A level tract of high land, with some shade, and if possible a stream of water running through it, would be preferred. Apply at the office of the New England Farmer.

E. PARSONS & CO. City Furniture warehouse, Union Street, near the Union Stone, keep constantly on hand for sale, a general assortment of furniture, chairs, looking glasses, feathers of all kinds, fire sets, brushes, bellows, &c. &c. *Boston, March 25.*

PATENT HOES—Notice is hereby given, that the subscribers are appointed the sole agents for vending *J. & A. Fale's Patent Hoes*, which are offered for sale at factory prices by A.D. WELD & J. FRENCH Jr. Boston, March 25, 1825. No. 713 Washington St.

BISBEE'S Patent Improved Hoes, constantly for sale at the Agricultural Establishment, No. 108 State Street.

DRY and Ground WHITE LEAD, of a superior quality, for sale in lots to suit purchasers.
ALLUM, in bbls. of 300 lbs.
BLUE VITRIOL, of a superior quality.
REFINED SALTPETRE, in kegs of 112 lbs.
DUPONT'S superior GUNPOWDER—for sporting or blasting—warranted equal to any powder to be had in the United States, for all purposes to which Gunpowder is applied. This powder is sold at wholesale or *retail.*
SHOT—BALLS—FLINTS,—at wholesale or retail.
Also—10,000 gallons of Dyer's superior red and white CURRANT WINE, put up in kegs of 6 gallons, quarter casks of from 28 to 30 gallons, and pipes of 110 gallons. E. COPELAND, jr.
8t 36 65 Broad street.

THE Subscriber, for a few years past, has been cultivating an extensive FRUIT NURSERY. He now has a large assortment of PEACH TREES, budded from the best Fruit in the country, native and foreign, in the best order for transplanting. By another season he hopes to offer PEAR and CHERRY TREES of the first quality. O. FISKE, *Worcester.*

*** P. J. HOLLAND, Esq. Editor of the Arcadian Recorder, has been appointed Agent for the New England Farmer, for Halifax and its vicinity, and is authorized to receive moneys and subscriptions on our behalf.

PRICES OF COUNTRY PRODUCE, &c.

[Revised and corrected every Friday.]

		FROM	TO
		D. C	D. Ct
APPLES, best,	bbl	2 25	2 50
ASHES, pot, 1st sort,	ton.	98	102 00
pearl do.		95 00	98 00
BEANS, white,	bush	1 10	1 15
BEEF, mess, 200 lbs. new,	bbl.	10 50	11 00
cargo, No 1, new,		7 75	8 00
" No 2, new,		6 25	6 50
BUTTER, inspect. No. 1. new,	lb.	16	18
CHEESE, new milk,		7	10
skimed milk,		3	5
FLAX		9	10
FLAX SEED	bush	1 05	1 10
FLOUR, Baltimore, Howard St	bbl.	6 00	6 12
Genesee,		6 00	6 12
Rye, best,			2 75
GRAIN, Rye	bush	54	56
Corn		53	
Barley		50	
Oats		30	31
HOGS' LARD, 1st sort, new,	lb.	11	12
HOPS, No 1, Inspection		8	11
LIME,	cask	1 17	1 21
OIL, Linseed, Phil. and Northern	gal.	75	100
PLAISTER PARIS retails at	ton.	4 50	4 75
PORK, Bone Middlings, new,	bbl.	17 00	18 00
navy, mess, do.		14 00	15 00
Cargo, No 1, do.		13 75	14 00
SEEDS, Herd's Grass,	bush	2 00	2 25
Clover	lb.	7	8
WOOL, Merino, full blood, wash		60	70
do do unwashed		40	45
do 3-4 washed		45	50
do 1-2 do		37	42
Native do		27	35
Pulled, Lamb's, 1st sort		48	52
do Spinning, 1st sort		40	42
PROVISION MARKET.			
BEEF, best pieces	lb.	8	10
PORK, fresh, best pieces,		6	8
" whole hogs,			
VEAL,		4	8
MUTTON,		5	8
POULTRY,		8	12
BUTTER, keg & tub,		16	22
lump, best,		25	28
EGGS,		12	13
MEAL, Rye, retail,	bush	65	70
Indian, do.		60	70
POTATOES,		37	50
CIDER, liquor,	bbl.	2 75	3 00
HAY, according to quality,	ton.	18 00	20 00

MISCELLANIES.

From the New York American.

THE HUNTER'S BRIDE.

I will go to the land where the hunters dwell
And build me a hut in a sylvan dell—
And my home shall be by that tranquil lake
Which none but the hunter's paddles break—
Where the Indian boy in his bark canoe,
Like a dolphin, cleaves the waters blue;
And beneath the moon of a summer sky,
Basks in the light of his loved one's eye.
For I long to roam on the mountain side,
To hunt the deer as a hunter's bride.

Though coarse and rude is the mountain fare,
Yet pure is the breath of the mountain air—
And rugged the path in the hunter's way,
Yet sweet are his dreams at the close of day.
Though toil and trouble his course pursue,
Health tinges his cheek with a dusky hue;
And in fleetness he rivals the wild gazelle—
And his heart in the forest can love so well
That I long to roam on the mountain side,
And wear the garb of a hunter's bride.

My joy shall be by the silent shore
To watch the return of his flashing oar;
And view on the breast of that limpid lake
The eddies around it in murmurs break—
And ripple, and sparkle, and curl away
In the soothing beam of the silver ray:
And his heart shall gladden to hear my song
Swell on the air as he paddles along;
And I ne'er will depart from that mountain side,
But share the fate of a hunter's bride!

OBSERVATIONS ON THE FOOD OF MAN.

Nations living almost entirely on animal food.

The nations which live on animal food are very numerous.

The Ethiopians, Scythians, and Arabians, eat nothing but flesh.

The miserable inhabitants of New Holland lived wholly on fish when that country was first discovered, and other tribes on the Arabian and Persian gulph.

In the Farro islands, in Iceland and Greenland, the food arises from the same source.

The shepherds in the province of Caracas, on the Oronoko, live wholly on flesh. The Tartars in Asia, and some savage nations in North America, live on raw and half putrid flesh, and some barbarous tribes eat their meat raw.

Nations living wholly upon vegetable food.

The variety of alimentary substances used not only by individuals, but among whole nations, are prodigiously diversified, and climate seems to have some effect in producing the diversity of taste, though it must in a great measure depend upon the natural productions of particular countries, their religion, and their commercial intercourse.

A vegetable diet seems suitable to the hot countries under the Equator, and we accordingly find nations there, who have completely adopted it, and who abstain so much the more from all animal food, in as much as it is an article of their religious faith.

Potatoes, chesnuts, and the leguminous and cereal seeds, satisfy the want of the Alpine peasant, and numerous tribes solely feed on vegetables and water. In the most remote antiquity, we read of whole nations in Africa, and of the Indian priests, who lived entirely on vegetable substances. Some wandering Moors subsist almost entirely on gum senegal.

It appears to be the effect of climate and religion that makes the Hindoo adopt vegetable rather than animal food; it is the effect of natural production that makes the Greenlander relish whale-blubber and train oil. It is to one or other of these causes that we must refer all such diversity of national tastes, though it would be difficult in many cases to separate the influence of each. We see the Englishman enjoying his under-done roast beef and his plum-pudding; the Scotsman his hodge-podge and his haggis; the Frenchman his ragouts, omlets, and fricandeaus; the German his sour-crout, sausages, and smoaked hams; the Italian his maccaroni; and the Tartar his horse flesh. "*De gustibus non est disputandum.*" There is no disputing about tastes. They are too many, and too various, to be objects of rational discussion.

Singular kind of Aliment of various Nations.

Besides the before-mentioned diversities of national and individual taste for different kinds of substances, used as aliments, there are other kinds of food which we at least think more singular. Some of the tribes of Arabs, Moors, the Californians, and Ethiopians, eat tad-poles, locusts, and spiders.

In some places the flesh of serpents, that of the *coluber natrix* for example, is eaten; and the viper is made into broth. Several other reptiles are used as food by the European settlers in Africa, such as the *rana bombina* and *rana taurina*, two species of toads.

In the East, the *lacerta cincus* is considered a great luxury, and also an approdisiac. Even the rattle-snake has been eaten, and the head boiled along with the rest of the body of the animal.

The horse, ass, and camel, are eaten in several regions of the earth, and the seal, walruss, and Arctic bear, have often yielded a supply to sailors.

On the singular tastes of epicures it is not necessary to speak. Mæcenas, the prime minister of Augustus, and refined patron of Horace, had young asses served upon his table when he treated his friends; and according to Pliny, the Romans delighted in the flavour of young and well fattened puppies. This strange practice subsists still in China, and among the Esquimaux. Plump and well roasted bats, laid upon a bed of olives, are eaten in the Levant as a dainty.

Sudden Snaps.—A few days before the death of Dr Fothergill, a gentleman much addicted to the bottle, and possessed of a few virtues, applied to him for advice. Being introduced, the doctor, who had some knowledge of his person, which however he chose to conceal, inquiring what was his ailment, to which the other replied, he was well in health, ate well, drank well, and slept, but he wished to know how he might guard against *sudden snaps*. The venerable physician gave a prescription for his complaint, in the following deserved reproof;—"Do justice, love mercy, walk humbly before God, and do not *snap the bottle too often*."

Prudence.—Those who, in confidence of superior attainments, or enlarged capacities, disregard the common maxims of life, should remember that nothing can atone for the want of prudence; that negligence and irregularity, long continued, will make knowledge useless, if not ridiculous, and genius contemptible.

Practical blunder of an Irish Footpad Robber.—During a journey of the Bishop of Salisbury (the celebrated Gilbert Burnet) from his see to London, he had a sudden occasion to stop the carriage, which he desired might proceed at a slow pace, as he expected shortly to overtake it. Very few minutes had elapsed before his Lordship was attacked by a robber, who, in the Irish brogue, demanded his watch and money. Remonstrances under such circumstances being unavailing, he complied with the best grace in his power, expecting no further molestation.—The coat however, of the Bishop, happening to take the fancy of the thief, he insisted on its being exchanged for his own threadbare jerkin, in which the clerical dignity was suffered to depart. During this transaction the Bishop's coach had proceeded at considerable distance, and Mrs. Burnet becoming uneasy at her husband's delay, put her head out of the window and saw him running towards her with all possible speed, in his new disguise with the meaning of which she was soon made acquainted. The Bishop, a short time afterwards, on putting his hand into one of the pockets of the jerkin, had the unexpected good fortune to find his own watch, and in the other, not only his own purse, but also another, containing upwards of fifty golden Jacobuses.

New England Museum—76 *Court-St't.*

THE public are respectfully informed, that this extensive establishment has been greatly enlarged and improved.—The proprietors have during the last Winter, purchased and united with it the

Columbian and City Museum,

which has been kept for the last twenty-five years in Tremont-street. They have also added the extensive collections of the late Linnean Society, together with a great number of valuable Curiosities from foreign countries. In making these arrangements they have been at immense expense, and they look for remuneration in the liberal patronage of an enlightened public.

JUST received, per ship London Packet, and for sale by JOSEPH CALLENDER, No. 166 Washington street, near the Old South, a general assortment of the above SEEDS, amongst which are—

Early Hotspur Peas	Large Blood Beet
Dwarf Marrowfat do.	Orange Carrot
Dwarf bordering do.	Mangel Wurtzel,
Green Prolific do.	Swedish Turnip,
Scarlet Raddish Seed.	White Celery,
White and Red Turnip do.	Globe Savoy Cabbage,
	Dwarf Cabbage,
Early Cauliflower,	Sweet Marjorum,
Early Head Lettice,	Summer Savory,
White Field Turnips,	Lemon Balm,
White Dutch do.	

A great variety of FLOWER SEEDS; with a large assortment of American SEEDS, of last year's growth; BIRD SEEDS, of all kinds; white stone Flower Pots; common do; Flower Boxes, neatly painted.

JUST received from Holland, and for sale at No. 4, Central Wharf, up stairs, an invoice of garden seeds, selected and put up by Van Oukerke en Van Emmerik—consisting of Mangel Wurtzel; Red Beet; Early Peas; String Beans; Short Top scarlet Radish; Red and White Turnip do.; Ruta Baga; white and silvery Onions,; early and late Cauliflower; Red and White Brocoli; Early York, Sugar Loaf, Red & Green Savoy Cabbage; Tennis ball; White and Dutch Lettuce. tf. April 8

TERMS OF THE FARMER.

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